WATSON LEAVENWORTH KELTON & TAGGART

100 PARK AVENUE

NEW YORK 10017

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LEONARD A. WATSON (1930-1960)

(AREA CODE 212) 683-4220

CABLE ADDRESS "WATSOLAW"

LESLIE D. TAGGART
ELMER R. HELFERICH
NORMAN N. SCHUTTLER
JOHN T. KELTON
NICHOLAS JOHN STATHIS
WILLIAM H. VOGT III
HERBERT BLECKER
HOWARD K. KOTHE
ALBERT ROBIN
THOMAS V. HEYMAN

JAMES W. BADIE

STEVAN J. BOSSES
GEORGE J. BRANDT, JR.
JAMES J. DALEY
ROBERT E. KOSINSKI
FRANK J. COLUCCI
THOMAS H. LIDDLE III
GEORGE W. MACDONALD, JR.
LOUIS H. BAER

Mr. G. Esler Inskeep Assistant Patent Officer Philip Morris Research Center P. O. Box 3D Richmond, Virginia 23206

Re: SMOKING PRODUCT FROM COFFEE BEAN HULLS

AND METHOD FOR MAKING SAME

Our File: 582-704 Your File: PM #539

Dear Les:

This is the first draft of a proposed application, and we would like to have the inventor check it over for accuracy, completeness and possibly amplification or deletions. There are a certain number of matters to which we would like to call your specific attention.

You will note firstly that there are a number of blanks appearing on pages 4, 8, 10, 11, 12, 13, 14 and 16 for which information would be most helpful.

On page 4, for example, we wonder whether the inventor could suggest some other combustible and non-tobacco product suitable for smoking that could be used as an alternative to cellulose.

The inventor will note that we have used a substantial amount of information from such patents that he had called to our attention as indicated on page 7. We hope that the matter so included is applicable to the pectin-releasing step proposed for coffee bean hulls. We ask the inventor, therefore, to carefully scrutinize this disclosure for applicability to the present invention.

On page 10, we have described in broad terms a type of

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pectin-release taken from Dr. Deszyck's earlier proposals provided in PM #524, and at this point we wonder whether the latter should be filed in the Patent Office first and this case held up until an application based on PM #524 is filed in the Patent Office. We could file the present application first, but we would then change the first sentence on page 10, first complete paragraph.

At any rate, we are not entirely certain whether we have stated the precipitation step correctly when using citrate acid and ammonium hydroxide. Normally, we understand that magnesium and calcium citrate have little solubility in water, but is it true that calcium or magnesium citrate is soluble in an acid pH (see answer 18) but not soluble in an alkaline environment at pH 9? Perhaps the inventor could clarify this point.

There is another matter to which we would like to call your attention. We have mentioned above that a substantial amount of material on pectin-release had been taken from prior Hind et al. patents (see original disclosure, third paragraph), and this is particularly true of the matter you will find on page 11 starting with line 12. On this embodiment of pectin-release using acids, is our understanding correct that the calcium or magnesium salts formed are supposed to be water soluble? We wonder whether this would be true when using phosphoric acid or sulphuric acid rather than hydrochloric acid or whether certain acid conditions would make calcium or magnesium phosphates or sulphates soluble salts. We would like the inventor to give this matter consideration, and whether we should describe this prior embodiment of pectin-release more in detail.

With respect to the examples, the suggestion is made that an extra example or two be provided where coffee bean hull components, e.g. parchment or chaff (untreated), are used in the untreated stage admixed with tobacco or cellulose. This would give additional support to Claims 1-4.

With respect to the claims and particularly Claim 7, please let us know whether this claim covers the basic features necessary for reasonable protection.

Also dealing with the claims, please let us know if you are aware of any patents or publications that teach the use of coffee bean substances, treated or untreated, as a smoking product.

- 3 -

August 10, 1970

Finally, if there is any aspect of the invention that is not being claimed, please let us know.

With kind regards.

Very truly yours,

Louis H. Baer

LHB:jp Enclosure